

# Chicken Corn Soup

## Ingredients:

Chicken stock, ¼ cup corn flour, ½ cup corn cream, ½ cup minced chicken, ¼ cup soy sauce, ¼ cup vinegar, 1 tspn ajinomotto, Salt and Pepper to taste, 1 beaten egg white



## Method:

Bring the stock to boil, stirring continuously.  
Add the minced chicken and cream of corn.  
Add the salt, pepper, ajinomoto and vinegar and keep mixing.  
Leave to cook a few minutes.  
Dissolve the corn flour in enough water to make a thick paste.  
Whilst stirring constantly, add the paste into the chicken soup.  
Cook for 3-5 minutes to thicken the soup.  
Add the egg white slowly whilst continually stirring.  
Place into a serving bowl.  
Serve with soy sauce, vinegar and chilli sauce. Serve hot.